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(54) Title: COMPOSITION BASED ON CROSS-LINKED STARCH AND DEPOLYMERIZED STARCH SUITABLE AS GELATINE
REPLACEMENT

(57) Abstract of the Disclosure

The invention relates to hydrocolloids that are used as thickening, binding, gelling or stabilising agents used in the food industry. The invention provides a starch composition, comprising a first fraction comprising cross-linked starch and at least a second fraction comprising depolymerised starch. Said composition is suitable for example to serve as gelatine replacement in foodstuff of varied nature, and is preferably suitable for use in foodstuff such as confectionery.